

THE MARIGNY OLD VINE PINOT GRIS

by

ST. REGINALD PARISH

TWENTY FIFTEEN WILLAMETTE VALLEY

13.1 abv Contains Sulfites 750 ml

Produced and bottled by St. Reginald Parish, Newberg, Or

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

WHERE
OREGON

WHAT
WHITE

WHEN
DAILY
ABSOLUTION

THE MARIGNY PINOT GRIS BY ST. REGINALD PARISH

The 'gio' becomes 's' and the American divulges secrets the Italian, by way of France, could never speak

SAINT
REGINALD
PARISH



CONCEPTUAL DOPPELGANGER

There's no need to get crazy here - whence it's refreshing crispity dopeness you crave, a dip in your fave swimming hole is all you need to feel like you've got a new lease on life. Pounding Natty Lights all day? Feeling sluggish? Jump right in and press the reset button. Smell the lush streamy madness emanating from the rocks and vegetation, and just drink it all in. I'll be damned if you aren't smiling like the Cheshire cat after a smoking a fatty at the falls...or alternatively, letting your tongue wag it's way through a pretty-ass glass of Pinot Gris. Hip hop Marigny! Swimming hole actually in Oregon, hullo!

WINEMAKER Andrew Reginald Young

REGION Willamette Valley

GRAPE VARIETY Pinot Gris

SOIL Loess

AGE OF VINES Planted in 1998

PRODUCTION 540 bottles

VITI/VINI

Andy seeks to serve the vineyards he works with by using native yeasts and minimal intervention in the winery. Off of Mason Ridge Vineyard, a 17 acre site, the fruit was hand picked. Direct pressed

whole cluster into 2 neutral Burgundy barrels and allowed to ferment naturally. Lees stirred twice after MLF was complete. Wine received no sulphur until bottling, at which point, 25ppm were added.

PRODUCER

A very charismatic (and tall) son of a Baptist preacher, drummer, and fifth generation Louisianan, Andrew Reginald Young, recently kicked off St Reginald Parish, a winery based in Oregon's Willamette Valley. The Marigny label refers to a hip neighborhood in the French Quarter best known for its live music and is an ode to his roots. After catching the wine bug in 2007, he set out to work with Willamette Valley's cooler

climate sites at higher elevations because he prefers the leaner, earthier, more saline profile of fruit from these origins. All fruit is sourced from friends with old, quite established sites. Access to top quality fruit means he doesn't need to do much in the winery. Intervention is quite minimal. Bootstrapping things together, he started with a press he rented from a beer store and would use his friend's meat fridge to cold soak. Things have evolved a tiny bit from there, but Andy intends to keep things simple, with his main goal being to always maintain the true character of the variety in that vintage.

communal brands



CLASSIC WINE FOR MODERN PEOPLE